



thyme events

at Old Westbury Gardens

Wine, Beer, Specialty Cocktail Bar

*Merlot, Cabernet, Chardonnay, Pinot Grigio and Assorted Domestic/Imported Bottled Beers
Three Specialty Cocktails*

Stationary Hors d'oeuvres

Bountiful Crudités Display with Spinach & Fresh Herb Dip

Antipasto & Mediterranean Station

*An Assortment of Salamis and Prosciutto with Aged Cheeses, a Medley of Buffalo Mozzarella,
Olives, Fire Roasted Peppers, Marinated Mushrooms & Long Stem Artichoke Hearts.
Also, Hummus, Babaganoush, White Bean & Garlic Dip, Baguettes, Grissini & Pita Crisps*

Passed Hors d'oeuvres

*Warm Roasted Tomato Soup with Mini Rye Grilled Cheese
Kobe Beef Sliders with Caramelized Onions & Shitake Mushrooms
Warm Brie, Apple & Raspberry Bundles
Miniature Grilled Mahi Mahi Tacos with Mango*

DINNER BUFFET/STATIONS

Seafood Paella

*Shrimp, Mussels, Clams, Scallops, Chorizo, Saffron Risotto
Lobster Tarragon Broth*

Leg of Lamb and Marinated Pork Loin

Chimmichurri / Mango Salsa / Wild Mushrooms

Roasted Autumn Vegetables with Root Vegetables

Grilled Autumn Corn

Purple, Red & Yukon Gold Fingerling Potatoes

Heirloom Tomatoes & Fresh Mozzarella Cheese

Aged Balsamic Reduction Bowl / Basil Walnut Pesto Bowl

Kale Salad with Roasted Butternut Squash

Goat Cheese, Pumpkin Seeds, Dried Cranberries, Dijon Vinaigrette

Specialty Bread Baskets

Muti-Grain / Sourdough / Ciabatta / Pretzel / Jalapeno Cornbread

Wedding Cake

Passed Bite-Size Homemade Cookies, Sweets & Warm Rugelach & Belgium Hot Chocolate

Coffee & Tea Service